



**THE HUNDRED HOUSE**  
**RESTAURANT CHRISTMAS FAYRE MENU**



**STARTERS**

**Roasted Celeriac, Cider & Sage Soup, Jerusalem Artichoke Crisps, Toasted Onion Focaccia (V)(VG)(GF adapt) £7.95**

**Mulled Wine & Beetroot Cured Salmon, Roasted Golden and Pickled Beetroot, Crème Fraiche, Rye Cracker (GF/ DF adapt.) £8.95**

**Duck Liver & Orange Pate, Fig & Date Chutney, Poached Fig & Toasted Onion Seed Brioche (GF adapt.) £8.95**

**Mushroom, Chestnut & Tarragon Pate, Sourdough Crostini, Balsamic Onion Chutney, Candied Walnuts (V)(VG)(GF adapt.) £8.95**

**Smoked Ham Hock Fritter, Sweet & Sour Charred Onions, Parsley Lemon Zest. Dijon Mayo, Apple Chutney. £8.95**

**MAINS**

**Traditional Roast Turkey, Chestnut Stuffing, Roast Potatoes, Chipolata & Bacon Rolls, Bread Sauce & Warm Cranberry Compote £19.95**

**Blade of Beef, Red Wine & Caramelised Onion Sauce, Mash Potato, Glazed Carrots £19.95 (GF adapt)**

**Roasted, Rolled Pork Belly, Fennel Stuffing, Puffed Crackling, Apple Sauce, Mash, Roast Potatoes and Savoury Gravy (GF) £19.95**

**Herb Crusted Hake Fillet, Smoked Haddock, Corn & Pea Chowder, Dill Pesto (GF adapt.) £20.95**

**Brined Roast Pheasant Breast, Braised Pheasant Sausage Roll, Green Peppercorn Sauce, Fondant Potato, Celeriac Puree £20.95**

**Smoked Mushroom, Stout & Cheese Pie, Braised Red Cabbage, Mash, Stout Gravy £16.95 (VG/V)**

**DESSERTS - ALL CHARGED AT £8.95**

**Cranberry Sticky Toffee Pudding, Vanilla Ice Cream and Toffee Sauce**

**Crème Fraiche Panna Cotta with Mulled Pear and Mixed Nut Crumble (GF adapt.)**

**White Choc & Stem Ginger Cheesecake, Chantilly Cream, Dark Choc & Ginger Sauce**

**Chocolate Cherry Roulade, Black Cherry Ice Cream, Chocolate Sauce (GF)**

**Traditional Christmas Pudding, Brandy Sauce**

**LUNCHTIME SPECIAL**

**2 COURSE £24.95 , 3 COURSES £29.95**

**BOOKING IS ADVISABLE**